

La Zerba Gavi

La Zerba

Italy - Piemonte - Gavi DOCG

La Zerba owns 10 hectares of 25 year old vines in the Tassarolo area. The terrain is tufaceous and calcareous with lots of clay. Its location near the protecting bulk of the Apennine keeps it from suffering the severe storms and bitter winds from the north. Instead, this zone is favored by moderating sea breezes from the east which favor the slow ripening necessary to develop a rich, aromatic bouquet. Here are grown wines that have been renowned for their almost Burgundian characteristics with their rich texture and unusual depth of aroma and flavors. 10 hectares. Only biological fertilizer used. Espalier system is used and the vineyards face south, southwest at a height of 280-300 meters above sea level.

The wine shows a pale straw/yellow color, a delicate and quite elegant bouquet with a pleasing floral scent mingled with honeydew melon. Round on the palate, a nice body and a good balance between acidity and the ripe fruits. The finish is long, clean and persistent.

Specifications	
Appellation	Gavi DOCG
Varietals	100% Cortese
Agricultural Practices	Organic
Certifications	Valoritalia SRL Organic
Soil type	Tufaceous and calcareous with clay.
Vinification	Cryomaceration. The skins remain in contact with the must for 36 hours in temperature controlled conditions.. The must is then racked and is allowed to ferment in temperature controlled stainless steel. Malolactic fermentation. Aged 5 months in stainless steel on its lees and a minimum of 3 months in the bottle.
Pairings	Chilled, it is a nice aperitif and a perfect companion to pastas, cream sauces, white meats, fish and light fried foods.



Reviews and News

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